

# Caesar Salad Dressing Recipe

J. KENJI LÓPEZ-ALT

*Rich with egg and Parmesan, with savory depth from anchovy and garlic, this Caesar dressing is delicious on any salad (not just its namesake).*

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When it comes down to it, an emulsified [Caesar salad](#) dressing like this one is essentially a flavored mayonnaise. But because of the Parmesan and black pepper it contains, it's far easier to emulsify a Caesar dressing than a standard mayonnaise. The absolute easiest way to do it is using our [Foolproof 2-Minute Mayonnaise](#) technique.

Yes, this Caesar salad dressing contains anchovies—it's an essential part of modern-day iterations of Caesar salad, [even if the original version may not have had any](#). But feel free to adjust the number of anchovies, and the amount of Worcestershire sauce (which itself contains a small amount of anchovy), according to your taste.

## Why It Works

- An emulsified dressing clings well to the surface of waxy, hydrophobic lettuce leaves, for even coating and better flavor in each bite.
- This recipe calls for up to a half dozen anchovies for plenty of savory depth, though you can scale back that amount if you like.

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**YIELD:** Makes about 3/4 cup (180ml)

**ACTIVE TIME:** 7 minutes

**TOTAL TIME:** 7 minutes

**RATED:**

## Ingredients

1 egg yolk (see note)

1 tablespoon (15ml) juice  
from 1 lemon

## Directions

1. Combine egg yolk, lemon juice, anchovies, Worcestershire sauce, garlic, and Parmesan cheese in the bottom of a cup that just fits the head of an

2 oil-packed anchovy fillets, or more to taste, up to 6 fillets (see note)

1 teaspoon (5ml) Worcestershire sauce (see note)

2 medium cloves garlic, minced (about 2 teaspoons)

1/2 ounce Parmesan cheese, finely grated (15g; about 1/4 cup)

1/3 cup (80ml) canola oil

1/4 cup (60ml) extra-virgin olive oil

Kosher salt and freshly ground black pepper

immersion blender, or in the bottom of the mini chopper attachment of a food processor. With blender or processor running, slowly drizzle in canola oil until a smooth emulsion forms. Transfer mixture to a medium bowl.

2. Whisking constantly, slowly drizzle in 1/4 cup extra-virgin olive oil. Season to taste generously with salt and pepper. Caesar dressing can be stored in a sealed container in the refrigerator for up to 5 days.

## Special Equipment

**Immersion blender** or **food processor**

## Notes

The number of anchovies and amount of Worcestershire sauce used can be varied according to taste and the size of the anchovies. For best results, use high-quality oil-packed anchovy fillets, or prepare your own using store-bought salt-packed anchovies.

If you're concerned about the safety of using raw egg in this recipe (while pregnant, or just in general), you can either purchase already-pasteurized eggs, or pasteurize yours at home using a sous vide circulator set at 135°F (57°C) for two hours.

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